

Valentine's DINNER



February 14th, 2026
6:00 PM

Amuse Bouche

✦ **Oyster**
Gin & Tonic

1st Course

Shrimp Tartare
Green Apple Bisque, Basil & Mango
or
Mushroom & Yukon Potato
Chicken & Thyme Broth, Black Truffle,
62* Cooked Egg

2nd Course

✦ **Wheel of Parmesan**
Simply Carbonara, Guanciale

3rd Course

Filet Mignon
Duck Fat Poached Potato, King Oyster
Mushroom, Asparagus, Braised Flat
Chuck

or
Butter Poached Halibut
Spring Peas, Mint, Yellow Squash,
Sunchoke Chips

or
Ontario Lamb Rack
Creamy Polenta, Heirloom Winter Beets,
Provencal Crust, Perignon Jus

4th Course

Dessert Table
Chocolate & Raspberry Delight
Featuring a Flowing Chocolate Fountain

4 Course Menu: \$98/Person | With Wine Pairing \$148/Person

3 Course Menu: \$80/Person | With Wine Pairing \$120/Person

RESERVATIONS

Via [OpenTable](#) | 905-415-7611